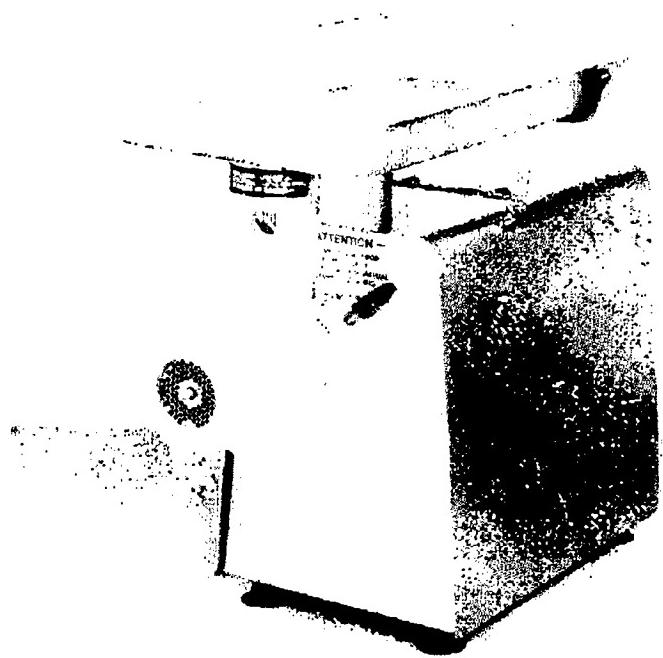


INSTRUCTION MANUAL

MG8912
MEAT GRINDER



Persons under age 18 are not permitted to operate or have accessibility to operate this equipment per U.S. Dept. of Labor Employment Standards Administration Fact Sheet No. ESA91-3.

univex

**INSTRUCTION MANUAL
MODEL MG8912 MEAT GRINDER**

The UNIVEX Model MG8912 Meat Grinder is a portable electric power driven machine designed to process 8 to 12 lb. of meat per minute. It consists of a 1 HP drive assembly with a No. 12 drive hub operating at 250 RPM; a grinder head assembly with interchangeable plates to vary the texture of the processed meat; an 8 qt. feed pan to hold the meat that is to be processed; and a plastic stomper to insert the meat into the grinder.

INSPECTION

The assemblies are inspected and tested at the factory; however, the user should examine the grinder head assembly (Fig. 2) and compare the parts ordered and received with the parts list. The drive assembly (Fig. 1) is complete and requires only to be externally inspected and electrically checked prior to use. The electrical data listed on the nameplate of the drive assembly should be the same as the user's electrical supply. Any damage should be reported to the carrier immediately, and any shortage or deviation of parts to UNIVEX Corporation.

SAFETY

The user should read and understand these instructions prior to operating the machine. New operators should be properly trained in safety precautions to be observed for the proper use and servicing of this machine.

Switch the power "OFF" and disconnect the electrical supply prior to mounting or dismounting the grinder head, cleaning, or servicing the machine.

Switch the power "OFF" prior to connecting the electrical supply or resetting the circuit breaker. To prevent unauthorized operation, the power switch can be locked in the "OFF" position by removing the switch key. A manual resettable overload circuit breaker is provided on the back of the machine. In case this circuit breaker is actuated, switch the power "OFF", disconnect the electrical supply, determine and correct the fault prior to resetting the breaker.

Assure that the meat chopper is properly assembled and installed with the thumb screw tightened before connecting the electrical supply.

The knife is **sharp**. Use extreme care when handling or cleaning.

Do not put your fingers in the throat of the grinder when the electrical supply is connected. Use the plastic stomper for inserting meat into the grinder. Do not put **fingers** or **objects** into plate holes.

Wipe down the exterior of the drive assembly only. Never hose down or immerse the drive assembly in water.

Do not attempt to service the drive assembly yourself. Refer to the list of UNIVEX approved service representatives for adjustment or repair of your UNIVEX equipment.

ASSEMBLY

Attach the Pan Support (Fig. 1 Item 7) to the Housing Cover (Item 3) using screws provided.

The PTO adapter (Fig. 1 Item 24,) should remain on the PTO drive shaft when the grinder head is removed. The Grinder Head Housing Assembly (Fig. 2 Item 4 through 8.) should be maintained as an integral unit. No additional disassembly of these components should occur. Likewise, the Worm Assembly (Fig. 2 Items 9 through 12,) should be maintained as an integral unit. These assemblies and the other components of the Grinder Head Assembly should be washed with a warm water and soap solution and dried prior to use. Inspect the Knife (Item 13) for sharpness and handle carefully.

Insert the housing of the Grinder Head Assembly into the PTO housing of the Drive Assembly. Tighten the thumb screw and assure that the engagement is proper and secure. Lightly coat the Drive Shaft (Item 9) and Fiber Washer (Item 10) of the Worm Assembly with Drive Shaft Lubricant (Item 16). Insert the Worm Assembly into the Housing, assuring that it is engaged in the PTO adapter.

The Knife and Grinder Plate (Items 13 & 14) should be coated with the lubricant provided or beef tallow prior to assembly. Place the Knife, **SHARP EDGES OUT**, on the square extension of the Worm Assembly. Place the Grinder Plate on the worm assembly extension so that the notch in the plate engages the pin in the grinder housing. Screw the Hand wheel Ring (Item 15) on the housing assembly using only minimum force. The ring controls the pressure between the plate and the knife. The knife is easily damaged by dry running or excessive force on the Hand wheel Ring.

Mount the Feed Pan on the top of the Drive Assembly so that its outlet spout engages the inlet throat of the Grinder Assembly Housing.

PROCESSING

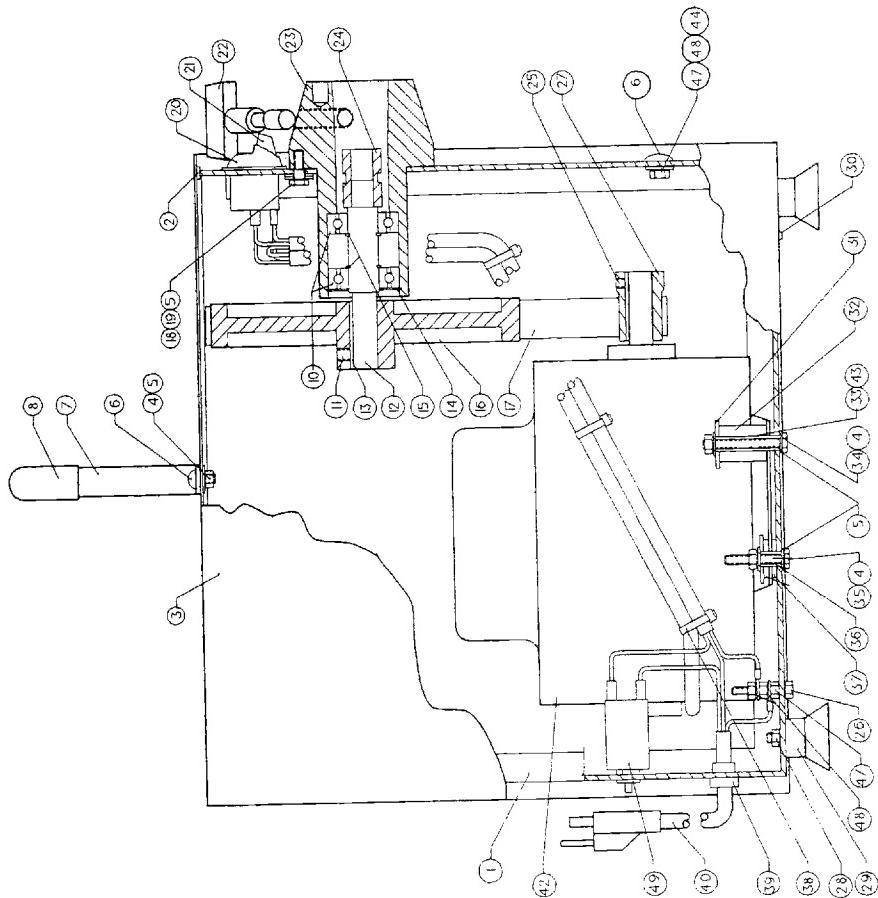
Locate the equipment for the convenience of the operator, allowing free access to the power switch and sufficient clearance for safety and care of operation. Slice the meat into strips which will easily fit into the outlet of the Feed Pan. Place a suitable container at the discharge of the Grinder Head. Place the meat in the Feed Pan and start grinder. Hand feed the meat into the outlet of the pan using the stompér to feed the meat into the grinding worm. Do not use the stompér to force feed the grinder at an increased rate. Best results are obtained when the meat is fed only as fast as the grinder processes it. Switch the power "OFF" when processing is interrupted. When the processing has been completed, switch the power "OFF" and disconnect the power supply cord. Dismount the Grinder Head from the Drive. Disassemble, wash, and dry the components of the Grinder Head. Store the components in a refrigerator for added sanitation.

MG8912 MEAT GRINDER ASSEMBLY

FIGURE 1

<u>ITEM NO.</u>	<u>PART NO.</u>	<u>DESCRIPTION</u>	<u>QTY.</u>
1	8700001	Housing	1
2	8700014	Foam, Rubber Strip	2
3	8700002	Cover, Housing	1
4	4400141	Nut, Kep 1/4-20	4
5	1200075	Washer, Steel Flat 1/4	7
6	1200442	Screw, Truss HD 10-32 x 1/2	4
7	8700012	Bracket, Pan support	1
8	8700009	Sleeve, Pan Support	2
9		Reserved	
10	1030019	Ball Bearing 6204ZZ	2
11	4400072	Set Screw 5/16-18 x 3/8	2
12	8800010	Shaft, P T O	1
13	4400230	Key 3/16 Square	1
14	1200117	Retaining Ring Int.	1
15	1200119	Retaining Ring Ext.	2
16	8700025	Pulley, Driven	1
17	8700010	Belt, Drive 300J10	1
18	1200025H	Screw, Hex HD 1/4-20 x 3/4	3
19	4400005	Lockwasher 1/4	3
20	8700035	Switch, With Key	1
21	8700036	Key, Switch (Key Only)	1
22	8700019	Knob Assembly, P T O	1
23	4400045	Housing, P T O	1
24	8800012	Adaptor, P T O	1
25	1200412	Set Screw 1/4-20 x 1/4	2
26	1200415	Bolt, 10-32 x 1/4	1
27	8700024	Pulley, Drive	1
28	4400410	Nut 8M x 1.25	4
29	7510094	Feet	4
30	1200012	Screw, Phil HD 10-32 x 1/2	6
31	4400414	Washer, Flat 1/4	4
32	8700026	Spring, Compression	2
33	4400415	Sleeve (Long)	2
34	1200411	Screw, Hex HD 1/2-20 x 2	2
35	1200413	Screw, Hex HD 1/4-20 x 1 1/2	2
36	4400416	Sleeve (Short)	2
37	8700032	Spacer, Isolator	4
38	4400398	Cable Tie	3
39	1012042	Strain Relief	1
40	8800100	Cord, Electric 115V	1
	8800100-2	Cord, Electric 220V	1
41		Reserved	1
42	1030307E	Motor, 1 HP. 115V, 60HZ	1
		Motor, 1 HP, 220V, 60HZ	1
43	4400417	Sleeve, Spring	2
44	1200076	Washer no. 10	2
45	8700022	Label, Attention (Not Shown)	1
46	4400351	Label, Caution (Not Shown)	1
47	1200060	Nut, Hex 10-32	5
48	4400065	Lockwasher, #10	4
		(FOR CSA ONLY)	
40	8800100-1	Cord, Electric 115V	1
49	4400239	Circuit Breaker	1
50	4400227	Label, Reset (Not Shown)	1

**MG8912 MEAT GRINDER ASSEMBLY
FIGURE 1**



GRINDER HEAD W/PAN & STOMPER
FIGURE 2

ILLUS.	PART NO.	DESCRIPTION	QTY
1	1000505	Stomper, Plastic	1
2	8700011	Pan, Stainless Steel	1
3		RESERVED	
4	1000651	Housing, No. 12 hub	1
5	4400351	Label,	1
6		RESERVED	
7	4400275	Pin, Locating Hub	1
8	4400050	Pin, Lock Plate 5/32 x 1 1/2 Stainless Steel	1
9	1000519 *	Shaft, Drive	1
10	1000516	Fiber Washer 3/4 x 1 5/16 x 1/8	1
11	1000653	Worm	1
12	1000518	Shaft, Front	1
13	1000506	Knife	1
14	1000509	Plate 3/16	1
	1000508	Plate 1/8 Optional	
	1000510	Plate 1/4 Optional	
	1000511	Plate 3/8 Optional	
	1000512	Plate 1/2 Optional	
15	1000652	Hand wheel Ring	1

* Illus No. 9 is part of No 1}

GRINDER HEAD W/PAN & STOMPER
FIGURE 2

